



The Ogden Standard's Second Annual "BETTER FOODS-BETTER HOMES" CAMPAIGN



USE

B. & G. Butter and Cheese

Made in Ogden
Since 1896

Blackman & Griffin Co.

Good Utensils for Cooking "1001 Things for the Kitchen."

If you want to secure the best results, really good utensils are necessary for your kitchen, Mrs. Vaughn advises. Our supply of household economizers is large—we have the only complete line of aluminum ware in the city; granite ware of several grades, egg beaters, cream whips, cook knives, spatulas, beating spoons, cake pans of all styles, pie tins like grandma had, paring knives—in fact, everything you need for the kitchen.

RICHARDSON-HUNT CO.,
"A Little More for a Little Less."

Canned Goods For Winter

Your family will feel more comfortable if you have a real supply of good groceries at home—a few cases of canned products.

PRICES ARE LOWER

when you buy by the case—besides the convenience in making such purchases.

We have an excellent line of fresh vegetables and fruits and are making a specialty of the S-C Cheese, which Mrs. Vaughn uses at the cooking school.

OUR PROMPT DELIVERIES

of all orders bring many favorable comments from customers, for every home keeper likes good goods, fair prices, and prompt and courteous service. We invite you to visit our store, right in the center of Ogden.

STEELE-CARLSEN GROCERY CO.

350 Twenty-fifth Street
Telephones 93 and 94.

JAPANESE POODLE AS CHRISTMAS PRESENT

Vivian Martin, who is playing the leading part in the William Fox production of "Merely Mary Ann," was the recipient of a Japanese poodle as a Christmas present, sent her from the far East, by a Japanese poet, who wrote her he had fallen in love with her from seeing her picture. As the letter was in Japanese, Miss Martin had considerable difficulty in having it translated. The burning words of love contained in the letter was too much for the little screen star to listen to and she had it written in English that she might read it privately. The only information she would give out was that her poet lover wished her to call the poodle "Cho-Cho-San" and this is the name by which her new-found four-footed friend will be known.

BABY CARRIAGE, TOO?

Young man (over the counter)—If I should want to exchange this engagement ring for something else, it will be all right, won't it?

Jeweler—Oh, certainly; with pleasure. We are always glad to accommodate patrons.

Same young man (over the counter, one year later)—I believe you told me when I bought this ring I could exchange it for something else?

Jeweler—Yes; what will you have?

Young man—Well, I'd like to exchange for a barrel of flour a bushel of potatoes, a ham and a load of coal.

WOULD BE SQUARE

Merry King Art—Now, just what are your reasons for wishing to resign from the Round Table?

Sir Lionel—My wife objects to this knight work.—California Pelican.

Read the Classified Ads.

Your Cooking Problems Will Be Solved if You

COOK with GAS

There's true economy in gas cooking, as well as a big lot of comfort and pleasure.

Your fire is always ready when you want it—and you can turn it off when you're through with it.

No ashes—no waste—no soot—no dirt.

The clean, modern, sanitary way to cook.

Utah Power & Light Co.

"EFFICIENT PUBLIC SERVICE"

For Home Cooking Use

"Opharo" Spices and Extracts

A trial will convince you of the superior quality and flavor possessed by this brand of goods.

Your grocer has them in stock.

Ogden Pharmacal Co.

Ogden, Utah.

Mrs. Vaughn's Special Recipes

The following are some of Mrs. Kate B. Vaughn's tested recipes. These are in addition to the ones demonstrated by her at the Ogden Standard Better Foods-Better Homes school in Orpheum Theatre.

OMELET.

6 eggs
1 teaspoonful salt
1-4 teaspoonful pepper
Pinch of paprika
6 tablespoonfuls hot water or milk
1-2 tablespoonfuls crisco
1-4 teaspoonful cream-tartar

Separate eggs and beat the yolks; add salt, pepper, paprika and gradually water or milk (water makes tender omelet). Beat whites until dry and stiff. And cream of tartar and cut into the yolk mixture. Heat and brush with crisco the omelet pan and pour in the mixture. Place on range where it will cook slowly and evenly. When well puffed and delicately browned underneath, place omelet in center grate of oven to cook on top. When firm to touch, omelet is cooked. Fold and turn on hot platter. Garnish with sprigs of parsley.

ORANGE CAKE.

5 tablespoonfuls crisco
3-4 cupful sugar
1-2 cupful milk
4 egg yolks
1-2 cupfuls flour
1-2 teaspoonful salt
3-4 teaspoonful baking powder
1-2 teaspoonful orange
Cream crisco and sugar. Beat the egg yolks until very light and add the creamed mixture. Sift the dry ingredients and add to the above mixture, alternating with milk. Bake in a moderate oven.

CREAM ICING.

One-half cupful sweet whipping cream—beat into this confectioner's sugar until it is a stiff paste, place bowl containing this paste over steam and stir until same melts, remove to table and flavor with Burnett's vanilla. Beat for few seconds and pour over cake. Cocoa in desired quantity may be added. Nuts or shredded cocoanut

may also be added.

If whipping cream is not available, plain coffee cream may be used and then one tablespoonful of crisco and one-fourth teaspoonful salt added.

GINGER BREAD.

1-4 cupful crisco
1-2 cupful sugar (brown)
1-2 cupful molasses
1 beaten egg
1-2 cupful sweet milk
1 teaspoonful salt
2 teaspoonfuls ginger
1 teaspoonful cinnamon
1-2 teaspoonful cloves
2 teaspoonfuls baking powder
1-3 cupfuls flour
Cream crisco and sugar; then add cream together with the molasses. Add beaten egg. Sift together the dry ingredients and add alternately with the milk. Pour into shallow criscoed tin, bake 25 minutes in moderate oven.

SALT

Ask for ROYAL CRYSTAL SALT, the best and purest in the market. Compare it by putting a tablespoonful in water and notice the purity of the Royal Crystal brine. Why use impure salt when you can get the best at a lower price. Public chemists pronounce ROYAL CRYSTAL SALT the purest in the market, analyzing 99.9. Manufactured only by the

INLAND CRYSTAL SALT CO.

SEGO MILK

ANSWERS YOUR EVERY NEED FOR MILK OR CREAM. IT IS THE BETTER MILK FOR BAKING AND COOKING. PURE, RICH AND WHOLE-SOME—AND ALWAYS UNIFORM IN RICHNESS. YOU'LL LIKE IT.

Buy it by the dozen.



Mrs. Vaughn Uses

only the best materials in her work. Products she can personally recommend. For that reason

Fleishmann's Yeast

meets her every requirement.

BREAD LOAVES SIX FEET LONG

Probably the longest loaves of bread to be found in the world are those made by Paris bakers, which sometimes reach the extraordinary length of six feet. Ordinary Paris loaves are from four to five feet long. These loaves are rather narrow, more closely resembling the American roll than the American loaf of bread. But Italian bread, as thick as any loaf to be found in the United States, is between two and three feet in length. Parisians have a curious custom of receiving their bread at their front doors in the morning even as Americans expect the milk bottle. Women in the French capital arise in the early hours of the morning and distribute the "staff of life." They leave their elongated loaves propped before the doors of their customers. These women, who work between approximately 4 o'clock in the morning and noon, receive for their services from 40 cents to 60 cents a day.

CRIME DETECTED BY "RICE ORDEAL"

Practical use of a well-known anatomical fact is made in India in the detection of crime. Great anxiety as well as great anger tends to suppress the flow of saliva in the mouth. In what is known as the "ordeals of the rice," the Hindus line up several persons suspected of a crime and give them consecrated rice to chew. After a time the contents of the mouth are forced out on a consecrated fig leaf. If anyone ejects the rice dry, it is taken as proof of his guilt, the judges reasoning that fear of discovery had stopped salivary secretion.

A NEW HYPOTHESIS
Given—That a hen lays an egg, also that the rain lays the dust.
Therefore—if the rain settles the dust, why doesn't a hen settle an egg?

NO WASTE OR EXTRAVAGANCE

In Our

GROCERIES

The waste in Groceries of inferior, or even secondary quality, makes them expensive to you no matter how little you pay for them.

If a certain portion is bad—unfit for use, it is a dead loss—a box of spoiled apples is a fair example.

EVERYTHING WE SELL IS OF THE BEST—THE WASTE AND THE EXTRAVAGANCE ACCRUING THEREFROM ARE ELIMINATED. WHAT YOU BUY HERE IS FRESH AND GOOD AND REASONABLE PRICES.

Wilcox Grocery Co.

The Store That Sells More and Better.

"Don't Merely Ask For flour; Ask for Velox Flour"



Mrs. Vaughn will tell you that good flour is the foundation of good cooking. She not only preaches the gospel of Good Flour, she practices what she preaches. The flour used in all of the demonstrations is Velox Flour. It is the best for bread and for all kinds of pastry because it is made of straight Turkey Red Wheat. Not a quarter—nor a half—but every grain of the wheat which goes to make this good flour is Turkey Red—that's the main reason for its being so good.

If you use Velox Flour for bread, you'll find it has made big, full, firm, light loaves. The bread will have a rich, nutritious, meaty taste. Velox Flour makes fine grained, flaky pastry.

And since your time and all of the other good ingredients used in cooking, are of value—why not make the results sure by using VELOX FLOUR.

When you order groceries again:—

Don't Merely ask for Flour; Ask for Velox Flour

Made in Ogden by The Ogden Milling & Elevator Co.